

## FUNDAMENTAL SAFETY WARNINGS

- This appliance can be used by persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.
- Children shall not play with the appliance.
- Cleaning and user maintenance shall not be made by children without supervision.
- Never clean by immersing the appliance in water.
- This is an household appliance only. It is not intended to be used in: staff kitchen areas in shops, offices and other working environments; farm houses; by clients in hotels, motels and other residential type environments; bed and breakfast type environments.
- If the plug or cord is damaged, it must be replaced by Customer Services only to avoid all risk.

### FOR EUROPEAN MARKETS ONLY:

- This appliance can be used by children aged from 8 years and above if they have been given supervision or instruction concerning use of the appliance in a safe way and if they understand the hazard involved. Cleaning and user maintenance shall not be made by children unless they are older than 8 and supervised. Keep the appliance and its cord out of the reach of children aged less than 8 years.
- Appliances can be used by persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.
- Children shall not play with the appliance.
- When not in use and before cleaning, always unplug the appliance.



Surfaces marked with this symbol become hot during use (the symbol is present in certain models only).

## SAFETY WARNINGS



### **Danger!**

As the appliance operates using electricity, electric shocks can not be excluded.

Therefore, follow the safety recommendations given:

- Do not touch the appliance when you have wet hands or feet.
- Do not touch the plug with wet hands.
- Make sure that the socket used can always be easily reached, so that the plug can be removed when required.
- Remove the plug from the socket by acting directly on the plug itself. Do not pull the cable as damage could be caused.
- Remove the plug from the socket to disconnect the appliance completely.
- Do not attempt to repair the appliance if it should break-down. Turn it off, unplug from the mains socket and contact the Technical Assistance service.
- Before performing any cleaning operations of the external parts of the appliance, switch the machine off, remove the plug from the socket and let the machine cool down.



### **Important:**

Keep the packaging material (plastic bags, expanded polystyrene) out of the reach of children.



### **Scalding hazard!**

This appliance produces hot water and steam may form when it is operating.

Pay attention not to come into contact with hot water sprays or steam.

### **Use in compliance with destination**

This appliance is designed and made to prepare coffee and heat drinks. All other use is considered improper. This appliance is not suitable for commercial use. The manufacturer is not liable for damage deriving from improper use of the appliance.

### **Instructions for use**

Read these instructions carefully before using the appliances. Failure to comply with these instructions can lead to injury to persons and damage to the machine.

The manufacturer is not liable for damage deriving from the failure to comply with the user instructions.

### **Please note:**

Keep these instructions carefully. If the appliance should be transferred to other persons, these instructions must accompany it.

### **Please note: first use**

Upon first use, rinse the internal ducts of the device, and operate the device like one would to make coffee until at least one water tank has been emptied; then, proceed to making coffee.



### **Controlling the appliance**

After removing the packaging, make sure the product is complete and undamaged and that all accessories are present. Do not use the appliance in the presence of obvious damage. Contact the De'Longhi After-Sales Service.

### **DESCRIPTION OF THE APPLIANCE**

(see figure on pag. 3).

The terminology below will be used repeatedly on the following pages.

- 1 Filter holder for ground coffee
- 2 Large filter for 2 cups ground coffee
- 3 Small filter for 1 cup ground coffee
- 4 Steam knob
- 5 Presser
- 6 Cup tray
- 7 Power cable
- 8 Temperature OK light (coffee/hot water or steam)
- 9  light (appliance on)
- 10 Function selector knob
- 11  position to run off coffee/hot water
- 12 Off position
- 13 Steam position
- 14 Coffee measure
- 15 Boiler outlet
- 16 Steam/hot water tube
- 17 Cappuccino maker
- 18 Water tank
- 19 Water tank lid

### **INSTALLATION**

- After removing the packaging, make sure the product is complete and undamaged. If in doubt, do not use the appliance and contact a qualified professional.
- The packing elements (plastic bags, polystyrene foam, etc.) should be kept out of reach of children as they are a safety hazard.
- Place the appliance on a work surface far away from water taps, basins and sources of heat.

- After positioning the appliance on the work top, leave a space of at least 5 cm between the surfaces of the appliance and the side and rear walls and at least 20 cm above the coffee maker.
- Never install the appliance in environments where the temperature may reach 0°C or lower (the appliance may be damaged if the water freezes).
- Check that the voltage of the mains power supply corresponds to the value indicated on the appliance rating plate.  
Connect the appliance to an efficiently earthed socket with a minimum current rating of 10 A only.  
The manufacturer may not be considered liable for possible incidents caused by the failure to adequately earth the mains.
- If the plug fitted to the appliance does not match the power socket, have the socket replaced with a suitable type by a qualified professional.
- The power cable on this appliance must not be replaced by the user as this operation requires the use of special tools. If the cable is damaged or requires replacing, contact an authorised service centre only to avoid all risks.
- Materials and accessories coming into contact with food conform to EEC directive 1935/2004.

### **HOW TO MAKE ESPRESSO COFFEE**


#### **FILLING THE WATER TANK**

1. Open the water tank lid (fig. 1) and then take out the tank by pulling upwards (fig. 2).
2. Fill the tank with fresh clean water taking care not to exceed the MAX level (fig. 3).  
Replace the tank, pressing lightly to open the valve located on the bottom of the tank.
3. More simply, the tank can also be filled without removing it, pouring the water directly from a jug.

**IMPORTANT:** It is normal for there to be water in the space under the tank. This should therefore be dried regularly with a clean sponge.

**Please note:** Never use the appliance without water in the tank and always remember to top up when the level drops to a couple of centimetres from the bottom.




#### **PREHEATING THE COFFEE UNIT**

To obtain espresso coffee at the right temperature, the coffee machine must be preheated. Turn the selector knob to the  position (fig. 4) at least 15 to 30 minutes before making the coffee, making sure the filter holder is attached to the appliance (check that the steam knob is closed).

To attach the filter holder, position it under the boiler outlet with the handle towards the left (see fig. 5), push it upwards and at the same time rotate the handle towards the right. Rotate firmly.

Wait for half an hour, then make the coffee as described in the following chapter.

Alternatively, preheating can be achieved more rapidly proceeding as follows:



1. Turn the appliance on by rotating the selector knob to the  position (fig. 4) and attach the filter holder to the appliance without adding ground coffee.
2. Place a cup under the filter holder. Use the same cup as will be used to prepare the coffee in order to preheat it.
3. Wait for the OK indicator light to come on (fig. 6), then immediately rotate the selector knob to the  position (fig. 7), run the water off until the OK indicator light goes out, then interrupt delivery by rotating the selector knob to the  position (fig. 6).
4. Empty the cup. Wait until the OK indicator light comes on again then repeat the same operation.

## HOW TO PREPARE ESPRESSO COFFEE USING THE FILTER HOLDER FOR GROUND COFFEE

1. After preheating the appliance as described above, place the ground coffee filter in the filter holder, making sure the projection is correctly inserted in the slot as shown in fig. 8. Use the smaller filter to make one coffee or the larger filter to make two coffees.
2. To make a single coffee only, place one level measure of ground coffee, about 7 grams, in the filter (fig. 9). To prepare two coffees, place two loosely filled measures of ground coffee (about 6+6 g) in the filter. Fill the filter a little at a time to prevent the ground coffee from overflowing.

**IMPORTANT: for correct operation, before adding the ground coffee to the filter holder, clean the filter from residues of ground coffee from the previous infusion.**

3. Distribute the ground coffee evenly and press lightly with the pressing pad (fig. 10). NB: Correct pressing of the ground coffee is essential to obtain a good espresso. If pressing is excessive, coffee delivery will be slow and the froth will be dark. If pressing is too light, coffee delivery will be too rapid and the froth will be skimpy and light coloured.
4. Remove any excess coffee from the rim of the filter holder and attach the filter holder to the appliance. Rotate firmly (fig. 5) to avoid leaks of water.
5. Place the cup or cups (ideally preheated by rinsing with a little hot water) under the filter holder spouts (fig. 11).


6. Make sure the OK light (fig. 6) is on (if off, wait until it comes on), then turn the knob to the  position (fig. 7) until the required quantity is obtained. To interrupt, place the selector back in the  position (fig. 4). (You should not delivery coffee for more than one minute at a time).
7. To remove the filter holder, rotate the handle from right to left.

**IMPORTANT: to avoid splashes, never remove the filter holder while the appliance is delivering coffee.**

8. To eliminate the used coffee grounds, block the filter in place using the lever incorporated in the handle and empty the coffee by turning the filter holder upside down and tapping (fig. 12).
9. To turn the appliance off, rotate the selector knob to the "0" position (fig. 13).


**IMPORTANT: the first time the appliance is used, all accessories and the internal circuits must be washed through by making at least five coffees without using ground coffee.**

## HOW TO MAKE CAPPUCCINO COFFEE

1. Prepare the espresso coffees as described in the previous paragraphs, using sufficiently large cups.
2. Rotate the selector knob to the  position (fig. 14) and wait until the OK light comes on (fig. 6). This indicates that the boiler has reached the ideal temperature for steam production.
3. In the meantime, fill a recipient with about 100 grams of milk for each cappuccino to be prepared. The milk must be at refrigerator temperature (not hot!). In choosing the size of the recipient, bear in mind that the milk doubles or triples in volume.

**NB: You are recommended to use semi-skimmed milk at refrigerator temperature.**

4. Place the recipient containing the milk under the cappuccino maker (fig. 15).
5. Immerse the cappuccino maker in the milk for about 5 mm and rotate the steam knob anticlockwise (fig. 16) (rotating the knob more or less varies the quantity of steam discharged by the cappuccino maker). The milk now starts to increase in volume and take on a creamy appearance.
6. When the milk has doubled in volume, immerse the cappuccino maker deeply and continue heating the milk (fig. 17). When the required temperature is reached (the ideal is 60°C), interrupt steam delivery by rotating the steam knob clockwise and placing the selector in the "0" position (fig. 13).
7. Pour the frothed milk into the cups containing the espresso coffee prepared previously. The cappuccino is ready. Sweeten to taste and if desired, sprinkle the froth with a little cocoa powder.



**Please note:** to make coffee again after the milk has been frothed, cool down the boiler first or the coffee will be burnt. To cool, place a container under the boiler outlet, turn the selector to the "coffee" position and run off the water until the OK light goes out. Turn the selector back to the  position and make the coffee as described above.

**Please note:** A maximum of 60 seconds steam delivery is recommended.

**IMPORTANT:** always clean the cappuccino maker after use. Proceed as follows:

1. Discharge a little steam for a few seconds by rotating the steam knob (fig. 16).
2. Wait several minutes for the steam tube to cool down. Unscrew the cappuccino maker by rotating clockwise (fig. 18) and wash thoroughly with warm water.
3. Make sure the three holes in the cappuccino maker shown in fig. 19 are not blocked. If necessary, clean with a pin.
4. Clean the steam tube, taking care to avoid burns.
5. Screw the cappuccino maker back in place.

## HOT WATER PRODUCTION

1. Turn the appliance on by rotating the selector knob to the  position (fig. 4).
2. Place a recipient under the cappuccino maker.
3. When the OK indicator light comes on, turn the selector knob to the  position (fig. 7) and at the same time, rotate the steam knob (fig. 16). Hot water is delivered from the cappuccino maker.
4. To interrupt delivery of hot water, rotate the steam knob clockwise and position the selector knob to "0" (fig. 14) (You should not delivery hot water for more than one minute at a time).

**Please note:** A maximum run-off of 60 seconds is recommended.

## CLEANING AND MAINTENANCE OF THE FILTER

1. Before performing any cleaning operations, leave the appliance to cool down and unplug from the mains socket.
2. Do not use solvents or abrasive cleaning products to clean the appliance. A soft, damp cloth is sufficient.
3. Remove the drip tray, empty and wash frequently.
4. Clean the water tank regularly.
5. From time to time, make sure the holes in the espresso coffee filter are not blocked. If necessary, clean with a pin (see fig. 20).

## CLEANING THE BOILER OUTLET

About every 300 coffees, the espresso boiler outlet must be cleaned as follows:




- Make sure the appliance is not hot and that it is unplugged from the mains.
- Using a screwdriver, unscrew the screw fixing the espresso boiler outlet filter (fig. 21).
- Clean the outlet filter thoroughly in hot water using a brush.  
Make sure the holes are not blocked. If necessary, clean with a pin (fig. 20).

Failure to clean as described above invalidates the guarantee.

**IMPORTANT:** during cleaning, never immerse the coffee machine in water. It is an electrical appliance.

## DESCALING

It is recommended to descale the machine about every 200 coffees. It is recommended to use De'Longhi descaler that can be found on the market. Follow this procedure:

1. Fill the tank with the descaling solution obtained by diluting the descaler with water on the basis of the indications given on the pack.
2. Press the on/off button and wait for the OK light to switch on.
3. Make sure that the filter holder is not attached and position a container under the machine outlet.
4. Turn the selector to  position and allow about 1/4 of the solution contained in the tank flow out: every now and again turn the steam knob and allow a small amount of solution; then interrupt by turning the selector to  position again and leave the solution to act for about 5 minutes.
5. Repeat point 4 another 3 times, until the tank is completely empty.
6. To eliminate residues of the solution and lime scale, rinse the tank well and fill it with clean water (without descaler).
7. Turn the selector to  position (fig. 6) and operate the appliance until the tank is completely empty;
8. Repeat operations 6 and 7 again.

<b>PROBLEM</b>	<b>POSSIBLE CAUSES</b>	<b>SOLUTION</b>
Espresso coffee does not flow out	No water in the tank	Fill the water tank
	The holes in the filter-holder are blocked	Clean the holes in the filter-holder spouts
	The espresso boiler outlet is blocked	Clean as indicated in the "Cleaning the boiler outlet" paragraph
Espresso coffee drips from the edges of the filter-holder instead of through the holes	The filter-holder is inserted incorrectly	Attach the filter-holder correctly and turn it fully home firmly
	The espresso boiler gasket has lost elasticity	Replace the espresso boiler gasket at an After-Sales Centre
	The holes in the filter-holder spout are blocked	Clean the holes in the spouts.
The espresso coffee is cold	The espresso OK light is not on when the coffee button is pressed	Wait for the OK light to switch on
	Pre-heating has not been carried out	Pre-heat as indicated in the paragraph
	The cups have not been pre-heated	Pre-heat the cups using hot water or leaving them for at least 20 minutes on the cup warmer plate on the lid
Loud pump noise	The water tank is empty	Fill the water tank
	The tank is inserted incorrectly and the valve on the bottom is not open	Press the tank lightly to open the valve on the bottom
The coffee cream is clear (it flows quickly from the spout)	The ground coffee has not been sufficiently pressed	Tamper the ground coffee more (fig. 10)
	Not enough ground coffee	Increase the amount of ground coffee
	The coffee is not ground finely enough	Only use coffee ground specifically for espresso coffee machines
	Incorrect type of ground coffee	Change the quality of the ground coffee
The coffee cream is dark (it flows slowly from the spout)	The ground coffee is too tightly pressed	Tamper the coffee less (fig. 6)
	Too much ground coffee	Decrease the amount of ground coffee
	The espresso boiler outlet is blocked	Clean as indicated in the "Cleaning the espresso boiler outlet" chapter.
	The filter is blocked	Clean as indicated in the "cleaning the filter" par.
	The coffee is too finely ground	Only use coffee ground specifically for espresso coffee machines
	The ground coffee is too fine or is damp	Only use coffee ground specifically for espresso coffee machines and it must not be too damp
	Incorrect type of ground coffee	Change the quality of the ground coffee powder
The milk does not froth when making a cappuccino	The milk is not cold enough	Always use milk at refrigerator temperature
	The cappuccino maker is dirty	Carefully clean the holes in the cappuccino maker, in particular, those indicated in fig. 21